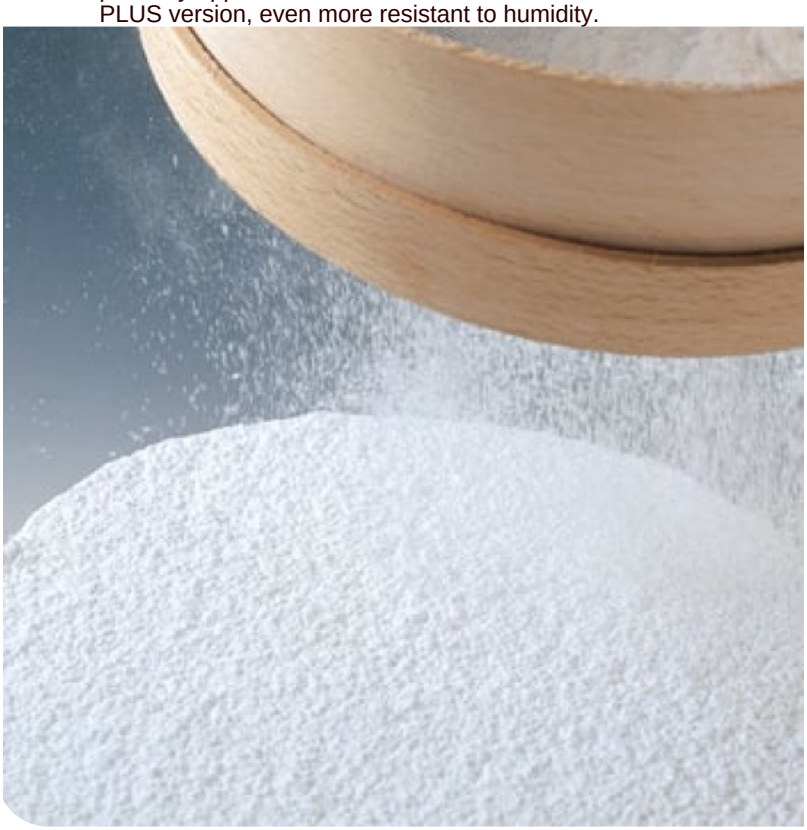
BIANCANEVE

PASTRY BIANCANEVE

Moisture-resistant icing sugar. It does not dissolve into surface moisture or absorb fats: it preserves its white and powdery appearance over time. Freeze stable. Discover PLUS version, even more resistant to humidity.



MODALITÀ D'USO

Decoration

DETTAGLI PRODOTTO

Codice prodotto 01070404

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

Cereals

irca GROUP Extraordinary made simple.

INFO

Claims
No hydrogenated fats

Details
Moisture-resistant icing sugar. It does not dissolve into surface moisture or absorb fats: it preserves its white and powdery appearance over time. Freeze stable.

Description
free flowing white powder with sweet taste, for dusting pastry products. It is freeze resistant.

Denomination
semifinished pastry product

Directions for use
BIANCANEVE is ready for powdering. Be sure that baked products which have to be dusted with BIANCANEVE are completely cold.

DETTAGLI PRODOTTO

Codice prodotto 01070409

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals

INFO

Advantages
Not meant to be applied before baking. Perfect to dust your products while still warm.

Claims
No hydrogenated fats

Details
Moisture-resistant icing sugar. It does not dissolve into surface moisture or absorb fats: it preserves its white and powdery appearance over time. Freeze stable.

Description
free flowing icing sugar with sweet taste for dusting pastry products; in particular for decoration of warm products such as fried or baked products with a fatty surface (doughnuts, puffs or "tortelli"). It is freeze resistant. BIANCANEVE H.R. must not be used before baking.

Denomination
semifinished product for confectionery.

Directions for use
BIANCANEVE H.R. is ready for dusting.

DETTAGLI PRODOTTO

Codice prodotto 01070487

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

 **Cereals**

INFO

Advantages
Not meant to be applied before baking or onto warm products.

Claims
No hydrogenated fats

Details
Moisture-resistant icing sugar. It does not dissolve into surface moisture or absorb fats: it preserves its white and powdery appearance over time. Freeze stable.

Description
white powder ideal for the decorative pouncing of confectionery products. BIANCANEVE NT does not contain hydrogeneted fats.

Denomination
semi-finished product for confectionery use.

Directions for use
BIANCANEVE NT is ready for powdering.

DETTAGLI PRODOTTO

Codice prodotto 01070529

ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations

 **Cereals**

INFO

Advantages
Not meant to be applied before baking or onto warm products.

Claims
No hydrogenated fats

Details
Moisture-resistant icing sugar. It does not dissolve into surface moisture or absorb fats: it preserves its white and powdery appearance over time. Freeze stable.

Description
sweet white powder ideal for the decorative pouncing of confectionery products.

Denomination
semi-finished product for confectionery use.

Directions for use
BIANCANEVE INDUSTRY NT is ready for powdering.

DETTAGLI PRODOTTO

Codice prodotto 01070801

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals

INFO

Advantages
Not meant to be applied before baking or onto warm products.

Claims
With cocoa butter instead of palm oil,No hydrogenated fats,No added flavours

Details
Moisture-resistant icing sugar. It does not dissolve into surface moisture or absorb fats: it preserves its white and powdery appearance over time. Freeze stable.

Description
white powder ideal for the decorative pouncing of confectionery products. BIANCANEVE BC does not contain hydrogeneted fats or palm origin fats.

Denomination
semi-finished product for confectionery use.

Directions for use
BIANCANEVE BC is ready for powdering.

DETTAGLI PRODOTTO

Codice prodotto 01070803

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals

INFO

Advantages
Not meant to be applied before baking or onto warm products.

Claims
With cocoa butter,No hydrogenated fats

Details
Moisture-resistant icing sugar. It does not dissolve into surface moisture or absorb fats: it preserves its white and powdery appearance over time. Freeze stable.

Description
white powder ideal for the decorative pouncing of confectionery products. BIANCANEVE SP does not contain palm origin fats.

Denomination
semi-finished product for confectionery use.

Directions for use
BIANCANEVE SP is ready for powdering.

DETTAGLI PRODOTTO

Codice prodotto 01070811

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals

INFO

Advantages
Not meant to be applied before baking or onto warm products.

Claims
No hydrogenated fats

Details
Moisture-resistant icing sugar. It does not dissolve into surface moisture or absorb fats: it preserves its white and powdery appearance over time. Freeze stable.

Description
white powder ideal for the decorative pouncing of confectionery products. BIANCANEVE NT does not contain hydrogeneted fats.

Denomination
semi-finished product for confectionery use.

Directions for use
BIANCANEVE NT is ready for powdering.

DETTAGLI PRODOTTO

Codice prodotto 01980052

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals

INFO

Details
Moisture-resistant icing sugar. It does not dissolve into surface moisture or absorb fats: it preserves its white and powdery appearance over time. Freeze stable. BIANCANEVE SUGAR SP does not contain palm origin fats.

Description
white powder ideal for the decorative pouncing of confectionery products. BIANCANEVE SUGAR SP does not contain palm origin fats.

Denomination
semi-finished product for confectionery use.

Directions for use
BIANCANEVE SUGAR SP is ready for powdering.